

Skillet Scalloped Potatoes

4 cups peeled and cubed raw potatoes
1 small onion, chopped
3 tablespoons fat
1 cup boiling water
1 large can cream
1/2 teaspoon salt
1/8 teaspoon pepper

Peel and cut into cubes about 4 or 5 medium potatoes. Melt fat over low heat, add potatoes and onions. Cook and stir until edges of potatoes begin to look cooked. Add water and evaporated milk and cook over low heat until potatoes are tender and sauce thickens: about 25 to 30 minutes. Stir in salt and pepper.

To add meat--1 can chopped ham, luncheon meat cut in cubes, 4 to 6 frankfurters cut in chunks, bologna, or baked ham. Stir in skillet about 2 minutes before potatoes are done.

Corn Dogs

1/2 cup meal	1/2 cup milk
1/2 cup sifted flour	1 egg, beaten
1 tsp. salt	2 tablespoons veg. oil
dash garlic powder	1 # wieners

Combine corn meal, flour, salt, and garlic powder. Add milk, egg and oil. Mix well. Lightly roll each wiener in flour. Coat evenly with batter, drain off excess. Fry in hot deep fat 375°F. until golden brown. Drain.

Dessert Topping

1/2 cup ice-cold water
1/2 cup nonfat dry milk
1/2 cup sugar
2 tablespoons lemon juice

Place water in bowl and add nonfat dry milk. Beat with electric mixer or with a rotary beater until stiff. (This will take less time if bowl and beater are ice-cold. It can be done by hand in 5 to 10 minutes. Add sugar gradually, continuing to beat. Add lemon juice and beat until well mixed.

Hot Chocolate

1 pound can ready to use Chocolate drink mix (Quick)
1 cup confectioners' sugar
1-6 oz. jar coffee creamer
1-8 qt. box instant nonfat dry milk

Mix and store in containers until use. Fill cup 1/3 with mix and add hot water. (Makes 55 cups)

Oven Baked Southern Fried Chicken

4 cups of bread crumbs	1 tablespoon paprika
1/2 cup of vegetable oil	(if desired)
1 tablespoon salt	1 tablespoon celery salt
	(if desired)
	1 teaspoon pepper

Mix all ingredients well in a large bowl. Put in a sealed container and store. This makes enough to coat about 20 pieces of chicken, pork chops, fish, etc.

Before baking, moisten chicken with water and put about 1/2 cup of mix in large paper bag and shake wet chicken parts thoroughly. Place skin side up in pan and bake at 370° F. for 45 minutes. Do not turn.

French Toast

2 eggs	1 cup milk
1/2 teaspoon salt	1/4 teaspoon cinnamon

Dip bread, one slice at a time, in egg mixture, turning once so bread is moist but not too soft to handle. Fry in small amount of fat, turning to brown both sides.

Serve hot with butter and syrup.